

GUASTELLO'S VILLAGE MARKET

Classic Lemon Bars

Makes 9 Bars

Ingredients

For the Crust:

1/2 cup (1 stick) unsalted butter, softened to room temperature

1/2 cup granulated sugar

1 cup all-purpose flour

Pinch of salt

For the Topping:

2 large eggs

3/4 cup granulated sugar

1 teaspoon fresh lemon zest

3 tablespoons all-purpose flour

1/4 cup fresh lemon juice

Powdered sugar for sprinkling on top.

Place a rack in the upper third of the oven and preheat oven to 350 degrees F. Grease an 8x8-inch baking pan, line with parchment paper (so that it over hangs slightly from the pan) and grease the parchment paper. Set aside.

To make the crust, in the bowl of a stand mixer fitted with a paddle attachment cream together butter and sugar until light and fluffy, 3 to 5 minutes. Stop the mixer and scrape down the sides of the bowl. Add flour and salt. Beat on low speed until dough is incorporated. Dough may come together, but if it remains shaggy, that's fine too.

Dump the crust into the prepared pan and use your fingertips to press the dough into the bottom of the pan. Bake for 15 to 18 minutes until just browned around the edges.

You can make the filling while the crust is baking! In a medium bowl, whisk together eggs and sugar until well combined and slightly thick. Add the flour, lemon juice, and zest and whisk until blended.

Pour the filling over the still warm baked crust. Return to the oven and bake for 18 to 20 minutes, or until lightly browned on top and no longer jiggling in the center.

Allow to cool completely in the pan. Run a knife around the edges of the pan. Slice lemon bars into nine squares. Use the overhanging parchment paper to lift the squares out. Dust with powdered sugar. To store the lemon bars, place them in an airtight container separated by wax paper layers.

Credit: joythebaker.com